

People keep asking "What is my secret?" Great food, fresh, and a no frills approach, is the honest answer.\ The no frills, eat a little, eat a lot philosophy means you are eating the best for less. Fresh, daily prepared meals are served deliciously at unbelievable value in a relaxed atmosphere. Enjoy!



Appetizer & Snacks

Jumbo prawn hooked on Jose' Cuervo Gold. Served with lemon and cocktail sauce chaser.	\$ 3.75
Cheese Fries Pagent direct scalling for tomato	

Nacho Chips
Black bean dip, guacamole, sour cream, chopped
tomatoes, scallions, cheddar cheese, barbecue, beef
& chicken.

Shrium Shootor

Jalapenos optional

Mushrooms

and mayonnaise.

& chicken.	\$ 3.95
Shrimp Cocktail	\$ 5.95
Ribs Sampler	\$ 5.95
Rotisserie Drummers	\$ 3.95

Herbed wine mushrooms	\$ 3.
Toast Pizza	-
Whole wheat bun, pizza sauce, muenster cheese,	

sausage, green pepper, onion, tomato wheels.	\$ 2.95
Six Pack Burgers	\$ 5.95
Noodle Stroodle	\$ 2.95
Jack Daniels Baked Beans	\$ 1.95

French Fries	
Stuffed Jalapenos	
Whole Jalapenos stuffed with o	creamy cheese
mixture, breaded and served v	vith honey dijon

Soups

Served with Cornbread

Santa Fe Black Bean	
Sour cream, scallions. Top it with Madeira wine.	\$ 2.95
Long Grain & Wild Rice Cream of Chicken	\$ 2.95
Chili	
Hardwood Cafe Burgoo chili	\$ 2.95

Salads

Served with Cornbread

Chicken Salad		
Served in orange cup over bed of greens, cel	erv.	
boiled egg, chicken, Honey Dijon dressing,		
garnished with red grapes.		\$ 4
Chicken Spinach		

Chicken Spinach	
Boiled egg, spinach, chicken, bacon, walnuts,	
orange slices, Brittany dressing.	\$ 5.95
Chicken Muenster	
Mixed greens, chicken,	

mushrooms, onions, Muenster cheese with	
Raspberry Vinaigrette.	\$ 5.95
Shrimp Salad	

Assorted greens, tomato, mushrooms, red onion	
slices, carrots with Honey Dijon dressing.	\$ 6.95
De Bearle Biols of the Corden	

Da Beav's Pick of the Garden	
Assorted greens, tomato, mushrooms, red onion,	
carrots.	\$ 2.95

Nacho Rib Salad Assorted greens, barbecue roast beef, black bean dip, shredded cheddar cheese, sour cream, and \$ 4.95 guacamole. (Jalapenos side).

........... TRADITIONAL CAESARS Prepared Tableside Fresh cut romaine greens served with grated romano cheese, our prepared tableside house caesar dressing with a dash of Worcestershire and a squeeze of lemon. (Salad for two) \$ 7.25

Dressings	
Honey Dijon, Raspberry Vinaigrette,	Brittany,
Roquefort Thousand Island Ranch	

Wood Roasted Ribs, Brisket and **Rotisserie Roasters**

Served throughout the day

With Noodle Stroodle, Cole Slaw & Cornbread

Barbecue Ribs

\$ 3.95

\$ 1.75

\$ 3.95

.95

Wood roasted. Basted with the Hardwood Cafe barbecue sauce. Tender, moist & meaty St. Louis pork ribs.

Barbeque Brisket of Beef

Rubbed in our own special blend of herbs & spices and patiently wood roasted 14 hours.

Rotisserie Roasters

Marinated in wine and herbs. Rotisserie roasted over hickory wood till tender and succulent.

All dinners are served with your choice: Fresh Cut French Fries, Jack Daniels Baked Beans, Baked Potato (after 4:00 P.M.)

St.	Louis Barbecue Ribs
	Full Slab \$14.95
	Half Slab \$8.75

1/2 Rotisserie Roasters \$7.45 **Double Breast \$8.45**

Brisket of Beef \$8.45

1/4 Rotisserie Roasters All Dark \$5.25 All White \$5.95

Whole Rotisserie Roaster \$10.95

Combinations

All combinations served with choice of one side

Barbecue Sampler	Combo
1/4 Rotisserie Roaster,	1/4 Rotisserie Roaster & 1/
St. Louis Barbecue Ribs	slab St. Louis Barbecue Rib
and Brisket of Beef \$16.45	\$13.45

Hearty Excursions After 4:00 P.M.

Our Steaks are cut fresh daily from USDA Choice specially selected grain fed beef, and aged to our specifications.

Generous portions are served.

Filet Mignon	
Petite	\$11.9
Dallas	\$16.9
New York Strip	\$15.9
Ribeye	\$13.9.

Da Beav's Tip: Herbed Wine Mushrooms are excellent with steaks!

*Not responsible for well done steaks

Wood Roasted Prime Rib Regular Cut \$15.95 Dallas

Choice of Two: Dinner Salad - Cole Slaw - Applesauce Baked potato - Fresh Cut French Fries - Jack Daniels Baked beans

Table Side Caesar Salad

May we suggest our Traditional Caesar Salad, prepared tableside. (For two.) \$7.25

Family Style (Price per person) Choice of 3 meats. (includes Noodle Stroodle)

Choice of 5 meats. (me	iddes ivoodie stroodie)	
Brisket of Beef	St. Louis Barbecue Ribs	
Rotisserie Roaster	Rope Italian sausage	\$11.95
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Children's Menu (10	years and under only)	

Sausage Toast Pizza

Rotisserie drummers	\$ 1.99
St. Louis barbecue ribs	\$ 1.99
2 Mini burgers	\$ 1.99
Fried shrimp with fresh cut French Fries	\$ 1.99

Hardwood Cafe Specialties

All Dinners include Cornbread at every table

Golden Prime Rib of Pork Succulent wood roasted. Served with sage \$14.95 dressing, gravy and applesauce. Rope Italian Sausage Grilled & served with sauteed green peppers, onions and mushrooms. \$ 8.95 **Smoked Filet of Salmon** Marinated in our special blend of herbs & \$ 9.25 spices and hickory smoked. One Pound Catfish \$ 9.95 Golden southern fried. **Shrimp Dinner** Large fantail butterfly shrimp, breaded and deep fried. \$10.95 **Chicken Livers Marsala**

Choice of 2: Baked Potato, (After 4:00 P.M.) Fresh Cut French Fries, Jack Daniels Baked Beans, Cole Slaw, Applesauce, Dinner Salad.

Sauteed in butter, marsala wine sauce.

Sandwiches

Choice of Fresh Cut French Fries, Cole Slaw, Jack Daniels Baked Beans

Chicken Salad Sandwich	
Chicken salad served on a buttery croissant.	\$ 4.95
Charbroiled Grilled Chicken Breast	

Flame kissed marinated chicken breast topped with bacon, sauteed mushrooms, green peppers, and onions, & muenster cheese with a side of Honey Dijon sauce. \$ 5.95

Italian Sausage Sandwich Grilled with sauteed mushrooms, green peppers & onions topped with Muenster & American cheese \$ 5.45 triangles. Flounder Filet Oriental breaded pure white fish, deep fried

\$ 5.95 till golden. **Barbecue Beef Sandwich** Hardwood's own Special Recipe. Beef, hickory roasted to succulent perfection and served \$ 5.95 with cole slaw.

Barbecue Pork Sandwich Hardwood's own Special Recipe. Pork, hickory roasted to succulent perfection and served \$ 5.95 with cole slaw.

Da Beav's Tip: Cole Slaw makes a great topping on the Barbecue Sandwiches.

6 Pack Burgers

6 Mini burgers topped with choice of 2. Lettuce, tomato, sauteed mushrooms, Muenster or American cheese, green peppers & onions.

\$ 5.95

\$ 2.50

\$ 8.95

Fresh Daily Desserts **IBC Root Beer Float**

Laesch Dairy premium vanilla ice cream, with great tasting IBC Root Beer. **Grand Carmel Apple**

Red ripe Washington State baked apples, smothered in caramel toffee and Grand Marnier. \$ 3.25 Old Fashioned Waffle Ice Cream Sundae Laesch Dairy premium vanilla ice cream on a

Belgian waffle covered with hot fudge sauce, \$ 2.95 walnuts, whipped cream & maraschino cherry.

Da Beav's Tip: Substitute your favorite liqueur for hot fudge sauce:

Ask your server to see our dessert trayl

Please turn this menu over for Da Beav's selection of gourmet coffees and dessert drinks

BEVERAGES



Beverages

Orange Juice, Freshly Squeezed	\$2.25
Lemonade, Freshly Squeezed	\$2.25
Grapefruit Juice, Freshly Squeezed	\$2.25
Soft Drinks	\$1.25
Brewed Ice Tea	\$.95
Perrier	\$1.25
Evian Water	\$1.25
I.B.C. Rootbeer	\$1.25

Other Non-Alcoholic Drinks Available

All Coffee, Tea and Fountain Drinks are bottomless



Coffees	
Coffee or Tea - Bottomless	\$.95
Flavored Coffee - This month's selection	\$1.25
Irish Coffee	\$2.50
Kahlua Coffee	\$2.50
Mud Coffee	\$3.25
Cordials	
Grand Marnier	\$4.00
Galliano	\$4.00
Campari	\$4.00
Courvoisier V.S.O.P.	\$4.00
Crown Royal	\$4.00
Amaretto di Saronno	\$4.00
Drambuie	\$4.00
Chivas Regal	\$4.00
Liqueurs	
Chambord	\$4.00
Frangelica	\$4.00
Tia Maria	\$4.00
Kahlua	\$4.00
Mozart Chocolate	\$4.00
Sambuca Romana	\$4.00
Midori Melon	\$4.00
House Dessert Drinks	
Da Beav's Orange Push-Up	\$3.25
Vodka, triple - sec, fresh squeezed orange juice	
and Laesch Dairy ice cream.	
Sun Tan	\$3.75
Malibu Rum, whipped cream de Cocoa, pineapple, Laesch Dairy ice cream, with a splash of Coke.	
Wood Chip	\$3.25
Amaretto, Dark cream de Cocoa, and Laesch Dairy ice cream.	43.23

Imported Beers

Killialis Reu	\$2.50
Heineken	\$2.50
Fosters	\$2.50
Domestic Beers	
Budweiser	\$1.75
Bud Light	\$1.75
Michelob	\$1.75
Michelob Dry	\$1.75
Old Style	\$1.75
Genuine Draft	\$1.75
Genuine Draft Light	\$1.75
Miller Light	\$1.75
Coors Light	\$1.75



Non-Alcoholic Drinks

\$1.95
\$1.95
\$1.25
\$1.25

Other Non-Alcoholic Drinks Available



WINE:

\$13.00



Wine List

House Wines	Glass	1/2 Carafe
Inglenook Navalle		
White Zinfandel	\$ 2.50	\$ 5.95
Chablis	\$ 2.50	\$ 5.95
Blossom Hill		
Gamay Beaujolais	\$ 2.95	\$ 7.25
Chardonnay	\$ 2.95	\$ 7.25
Robert Mondavi Woodbridge		
Cabernet	\$ 3.50	\$ 8.75
Chardonnay	\$ 3.50	\$ 8.75
Freixenet Cordon Negro (7 oz. split)		\$ 4.95

Bottled Wines	
Domestic White	
Robert Mondavi Oakville Chardonnay	\$30.00
Robert Mondavi Oakville Fume' Blanc	\$21.00
Imported Whites	
Duboff Pouilly Fuisse'	\$34.00
Ruffino Libaio	\$15.00
Mouton Cadet White Bordeaux	\$15.00
Domestic Red	
Robert Mondavi Cabernet Sauvignon	\$34.00
Napa Ridge Pinot Noir	\$12.00

Beringer Gamay Beaujolais

Imported Red	<u>Bottle</u>
Chateau Larose Trintaudon Bordeaux	\$ 22.00
Mouton Cadet Red Bordeaux	\$ 15.00
Domestic Blush	
Beringer White Zinfandel	\$ 12.00
Champagne	
Moet & Chandon White Star	\$ 52.00
Korbel Brut	\$ 25.00
Dom Perignon	\$130.00
Freixenet Cordon Negro	\$ 28.00



HARDWOOD CAFE

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